

# PIERRE SPARR®

## PINOT NOIR PRESTIGE. 2003

<b>Color</b>	Red
<b>Varietal</b>	100% Pinot Noir
<b>Appellation</b>	Alsace AOC
<b>Alcohol content</b>	12.85% alc/vol
<b>Size of vineyard</b>	3.34 acres
<b>Location of vineyard</b>	Ribeauvillé, Kientzheim, Sigolsheim
<b>Soil</b>	Limestone, chalk and clay
<b>Yield</b>	2.53 T/a
<b>Age of the vines</b>	34 years
<b>Harvest</b>	Mid-October
<b>Vinification</b>	Destemming of grapes, then 3 weeks of maceration, smooth pressing of the grapes with a drastic juice selection; malolactic fermentation and maturing in oak barrels for 8 to 12 months
<b>Aging process</b>	Oak barrels
<b>Aging potential</b>	5 to 8 years
<b>Tasting notes</b>	Nose of cherries and raspberries, the taste is smooth, well-bodied with a generous amount of tannins, soft on the palate, this red wine reveals ripe fruit packed into an elegant frame
<b>Food pairing</b>	Red meat, game, poultry, pasta dishes and cheese

